

# Pineapple Delight Dessert

## Ingredients :

### Crust

3 cups graham cracker crumbs

### Filling

3/4 cup butter, softened

2 1/4 cups icing sugar (powdered sugar)

3/4 cup butter, melted

2 eggs

1 tsp vanilla

### Pineapple Layer

2 can of crushed pineapple, drained (about 1 cup)

### Whipped Cream Topping

1 1/2 cup whipping cream

3 Tbsp icing sugar (powdered sugar)

2 tsp vanilla

## Directions :

Preheat oven to 350. Spray an 13 X 9 pan lightly with cooking spray. Set aside.

In a medium bowl, combine graham cracker crumbs and butter until well combined and crumbly. Press into prepared pan.

Bake for 10 minutes, then cool completely on a wire rack.

In a separate bowl, mix together butter, icing sugar, eggs, and vanilla with an electric mixer until smooth.

Drop by spoonfuls over crust (once it has completely cooled), and gently smooth to form an even layer.

Bake for 10-12 minutes, then remove and cool completely on a wire rack.

Beat the whipping cream, icing sugar and vanilla in a medium bowl until it is thick and stiff.

Drain the juice from the canned crushed pineapple.

Mix the whipped cream and pineapple together and spread evenly over top of the cooled butter filling.

If you want to make it a little fancier, garnish the dessert with a sprinkle of graham cracker crumbs.

Cover and chill until ready to serve, at least 2 hours.

source:[allsimplyrecipes.com](http://allsimplyrecipes.com)